



WE ARE
Open
for breakfast everyday
6:30 am - 11 am

THE WANDERER

MENU

MAKE A
Reservation
WITH US
423-417-1711
@hotelindigo chatt



BREAKFAST

MAINS

- Breakfast Burrito** \$ 16
scrambled eggs, chorizo, cheddar cheese, pico de gallo, cilantro lime crema, spinach herb wrap, rosemary potatoes,
- Build Your Own Biscuit** \$ 16
egg any way, white american cheese, rosemary potatoes with choice of applewood smoked bacon, turkey sausage, honey roasted ham, fried chicken
- Omelet** \$ 17
three eggs, choice of two fillings, rosemary potatoes, multigrain toast

(Fixings: turkey sausage, honey roasted ham, applewood smoked bacon, chorizo, roasted vegetables, avocado, cheddar, swiss, goat cheese, white american cheese

*the uncharge for additional fillings is \$3 for meat additions and \$2 for non meat additions
- The Wanderer Breakfast** \$ 15
two eggs any way, rosemary potatoes, buttermilk biscuit with choice of applewood bacon, turkey sausage or honey roasted ham
- Sweet Potato Hash** \$ 14
poblano peppers, onions, two eggs any way, cajun remoulade with choice of applewood smoked bacon, turkey sausage or honey roasted ham
- Lemon Ricotta Pancakes** \$ 14
three buttermilk pancakes, lemon, whipped ricotta, warm syrup
- Chicken N' Waffles** \$ 17
fried chicken breast, two waffles, topped with warm syrup, rosemary potatoes
- Steel Cut Oatmeal** \$ 13
fresh berries, raw brown sugar
- Chia Pudding Parfait (vegan)** \$ 13
house-made chia seed pudding, berries, toasted coconut passionfruit drizzle,
- Avocado Toast** \$ 13
wheat berry bread, avocado, allepo, lemon, arugula, tomato jam, poached egg, rosemary potatoes

A LA CARTE

- Two Eggs*** \$ 6
- Toast** \$ 2
- Biscuit** \$ 3
- Mixed Melons** \$ 5
- Muffin** \$ 3
- Croissant** \$ 4
- Buttermilk Pancake** \$ 3
- Bacon** \$ 6
- Honey Roasted Ham** \$ 6
- Turkey Sausage** \$ 6

Ask your server about available gluten-free and vegetarian selections!

DRINKS

- Bloody Mary** \$ 10
- Mimosa** \$ 8
- Coffee** \$ 4
- Hot Tea** \$ 3
- Soda** \$ 3
- Juice** \$ 3



**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



WE ARE
Open
and serving every Saturday
11:00 am - 1:00 pm

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BRUNCH

MAINS

Breakfast Burrito \$ 16

scrambled eggs, chorizo, cheddar cheese, spinach herb wrap, pico de Gallo, cilantro, lime crema, rosemary potatoes

Fried Chicken Biscuit \$ 13

buttermilk fried chicken, white American cheese, fried egg, pepper jelly, rosemary potatoes

Omelet \$ 17

three eggs, choice of two fillings, rosemary potatoes, multigrain toast

(Fixings: turkey sausage, applewood bacon, veggie sausage, KY ham, chorizo, roasted vegetables, avocado, cheddar, Swiss, goat cheese, white American cheese)

*the uncharge for additional fillings is \$3 for meat additions and \$2 for non meat additions

Cowboy Breakfast \$ 14

two eggs any style, rosemary potatoes, buttermilk biscuit, choice of applewood bacon o, turkey sausage, ham, or veggie sausage

Sweet Potato Hash \$ 14

turkey or sausage, poblano peppers, onions, two eggs any way

Blueberry Pancakes \$ 13

three buttermilk pancakes, fresh blueberries, warm syrup

Banana Foster French Toast \$ 14

Texas toast, sorghum caramel, fresh bananas, dark rum

Steel Cut Oatmeal \$ 9

dried fruit, sorghum brown sugar

Chia Pudding Parfait (vegan) \$ 13

house made chia seed pudding, berries, toasted coconut, passionfruit drizzle

Avocado Six Grain 4 Seed Toast \$ 13

Niedlov multigrain, allepo, lemon, arugula, tomato jam, poached egg, rosemary potatoes

Benedict Burger \$20

8 oz beef patty on a brioche bun, fried egg of your choice, lettuce, avocado, and hollandaise sauce. Served with fries. Add bacon \$2.00

Chicken and Waffles \$17

7 oz fried chicken breast on a belgian waffle with warm honey bourbon syrup, served with fries.

A LA CARTE

Two Eggs* \$ 6

Toast \$ 2

Biscuit \$ 3

Mixed Melons \$ 5

Muffin \$ 3

Croissant \$ 5

Buttermilk Pancake \$ 3

Bacon \$ 6

KY Ham \$ 6

Turkey Sausage \$ 6

Veggie Sausage \$ 6

SIPS

Mimosa \$5

House cava with your choice of OJ, grapefruit, cranberry or pineapple.

Tito's Bloody Mary \$10

Tito's handmade vodka with bloody mary mix.

Peach Paloma \$14

Espolon blanco, peach, lime, grapefruit, soda.

Tito's Sunrise \$12

Tito's handmade vodka, orange juice, grenadine.

Espresso Martini \$15

Tito's handmade vodka, Caffe borghetti, fresh espresso, simple



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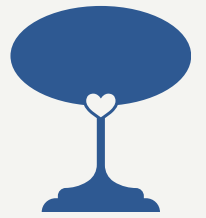


WE ARE
Open
for dinner everyday
5pm-10pm
&
4pm-11pm friday &
Saturday

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DINNER

SALADS

- Southern Caesar** \$ 13
romaine, parmesan, garlic herb croutons - house caesar dressing
- House Salad** \$ 14
cherry tomatoes, cucumbers, shredded cheese, garlic herb croutons, your choice of dressing
- Fresh Spring Salad** \$ 16
bspring mix, peas, asparagus, radish, avocado, feta, fried chickpea, basil, mint, lemon basil vinaigrette
ADD PROTIEN: (For any salad)
(blackened shrimp \$8 | seared salmon \$10 | herb-seared chicken breast \$8 | griddled tempeh \$7 | bacon \$2)

SANDWICHES

served with your choice of side

- Indigo Burger** \$ 19
eight-ounce beef patty, tomato, lettuce, onion, on brioche bun, with choice of Swiss, white cheddar or pimento
- Shrimp Po Boy** \$ 18
shrimp, lettuce, tomato, cajun roulade house-made pickles, on hoagie roll,
- Buttermilk Fried Chicken** \$ 17
choose regular or buffalo fried chicken - butter lettuce, tomato, house pickles, ranch dressing, brioche bun
- Tempeh Tacos** \$ 18
tempeh, avocado, pickled jalapeños, pico de gallo, cilantro lime crema,

SIDES (All sides are \$7 a la carte)

Seasoned Fries

choice of ketchup, honey mustard, ranch, bbq & buffalo

Southern Slaw

Kettle Chips

Vegetables of the Day

Caesar or House Salad

SHAREABLE PLATES

- Charcuterie Plate** \$ 18
regionally-sourced cheeses, rotating selection of cured meats, olives, pepper bacon jam, lavash
- Truffle & Parmesan Fries** \$ 10
white truffle oil, fresh herbs, parmesan, horseradish aioli
- Fried Chicken Wings** \$ 12
choose dry, buffalo, bbq, korean bbq, lemon pepper, or ranch rub
- Pulled Pork Nachos** \$ 14
kettle chips, pimento, black-eyed peas, charred corn, pico de gallo, cilantro lime crema
- Shrimp Cocktail** \$ 15
shrimp, greens, cocktail sauce
- Caprese Salad** \$ 15
mozzarella, balsamic reduction, arugula, heirloom tomatoes
- Blue Mussels** \$ 20
blue mussels, garlic, crostinis
- Pimento Fondu** \$ 12
kettle chips, pimento cheese, green onions

LARGER PLATES

- Steak Frites** \$ 33
ten-ounce ribeye truffle oil, fries, parmesan, horseradish aioli
- Pasta Primavera** \$ 20
6 oz chicken breast, penne pasta, mixed vegetables, parmesan
- Salmon Risotto** \$28
6 oz salmon spinach risotto, garlic, port wine reduction,

Kid's Menu:

- ~Mac N Cheese~
- ~Plain or Cheese Burger~
- ~Chicken Tenders~
- ~Grilled Cheese~

All Kid's menu items are \$8
Served with fries and a drink



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SIPS & SWEETS

SIPS

Garden Party	\$ 12
Prairie cucumber vodka, lime, simple, basil, soda	
Sunshine Margarita	\$ 15
Espolon blanco, Aperol, passion fruit, lime, agave	
Berry Happy Mojito	\$ 14
Diplomatico rum, blackberry, mint, lime, simple, soda	
Gold Mine Of Thyme	\$ 14
Chattanooga Whiskey 91, honey thyme syrup, lemon	
Lemon & Lace	\$16
Gate 11 gin, St Germain, lavender, lemon, prosecco	
Kentucky Flyer	\$ 15
Gate 11 rye, Luxardo maraschino liqueur, lemon, bitters	
Spice Of Summer	\$14
Tito's handmade vodka, Ancho Reyes chili poblano liqueur, watermelon, lime	
Golden Hour Sangria	\$ 12
Blue Chair coconut rum, white wine, citrus, pineapple juice	
Burnt Orange	\$ 12
Lyers agave blanco, orange juice, blood orange puree, lemon, agave non-alcoholic	
Strawberry Jalapeno Mule	\$ 12
Tito's handmade vodka, strawberry puree, lime, ginger beer, jalapeno	
Small Favors	\$ 12
Lyre's cane spirit, raspberry, pineapple, mint non-alcoholic	
Marigold	\$ 12
Lyre's agave blanco, passionfruit, lime non-alcoholic	
Watermelon Spritz	\$ 12
Lyre's agave blanco, passionfruit, lime non-alcoholic	
Rotating Slushie Seasonal	\$ 6
add a shot of rum, vodka, etc for an \$8 upcharge	

SIPS CONT.

Bottles & Cans:	Draft:
High Noon - assorted Long Drink	Mich Ultra
Mom Water - assorted	Bud Light
Hutton & Smith IPA	CBC Chesnut St. Brown
Michelob Ultra	Tailgate Orange Wheat
Modelo	Tailgate Cider
Truly Lemonade	Creature Comforts Tropicalia IPA
Budlight	Creature Comforts Automatic IPA
Coors Banquet	Hutton & Smith Igneous IPA
Coors Light	Hutton & Smith Jacobs Mexican Lager
Budweiser	Bravazzi Blood Orange Italian Hard Soda
PBR	Guinness
Yuengling	Iron Forge Smokey Light Lager
Heineken	Wanderlinger Blackberry Hug Sour
Corona Extra	
Montucky	
Hutton & Smith Basecamp Blondie	
Hutton & Smith Promenade IPA	
Athletic Brewing N/A - assorted	
	Wines:
<u>White + Sparkling</u>	<u>Red + Rosé</u>
Masi Masiarco Pinot Grigio	H&B Rosé
Sea Sun Chardonnay	Lyric Pinot Noir
St Michelle Riesling	Bonanza Cabernet Sauvignon
Infamous Goose Sauvignon Blanc	El Burro Malbec
Grooner Gruner Vetliner	Cherries & Rainbows Red Blend
Proverb Chardonnay	The Federalist Red Zinfandel
La Marca Prosecco	Proverb Cabernet Sauvignon
Los Monteros Cava Brut	

SWEETS

Flourless Chocolate Torte	\$ 10
vanilla ice cream, chocolate drizzle, berries	
Seasonal Cheesecake	\$ 13
Whipped cream, berries	
Lemon Tart	\$12
Whipped cream, berries	



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